

[54] **METHOD OF PREPARING A PROTEIN CONCENTRATE FROM WHEY**

[75] Inventor: **Arie Kuipers**, Reitmehring, Germany

[73] Assignee: **Molkerei J. A. Meggle, Milchindustrie**, Reitmehring, Germany

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Primary Examiner—S. Leon Bashore

Assistant Examiner—Kenneth M. Schor

Attorney, Agent, or Firm—Hans Berman

[57]

ABSTRACT

When whey is adjusted to pH 2.7 – 3.3, that is, below the isoelectric point of the whey protein, the adjusted whey may be subjected to ultrafiltration at a higher rate than at the isoelectric point under otherwise identical conditions, and the adjusted whey may be sterilized by pasteurizing or at high temperature without precipitation or coagulation of protein. The whey protein concentrate is a food or food supplement and may be spray-dried if desired.

8 Claims, No Drawings